IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

3 0 2003 In re Patent Application of

MMURA et al.

Atty. Ref.: 427-44

. Serial No. 09/890,160

Group: 1761

Filed: July 27, 2001

Examiner:

For: SOFT CANDY AND ITS PRODUCTION METHOD

April 30, 2003

Commissioner for Patents P.O. Box 1450 Alexandria, VA 22313-1450

Sir:

INFORMATION DISCLOSURE STATEMENT

In accordance with the duty of disclosure under 37 C.F.R. § 1.55 and in conformance with the procedures of 37 C.F.R. § 1.98, applicants hereby bring the attached documents listed on the attached modified PTO Form No. 1449, to the attention of the examiner. It is respectfully requested that the information be expressly considered during the prosecution of this application, and that the reference be made of record therein and appear among the "References Cited" on any patent to issue therefrom.

Please return to the undersigned a copy of the attached PTO-1449 with the examiner's initials in the left column [MPEP § 609] with the next communication.

The Commissioner is hereby authorized to charge our Deposit Account No. 14-1140 for any fees required in connection with the filing of this Information Disclosure Statement. In particular, in the event that an Office Action has crossed in the mail with this Information Disclosure Statement, the Commissioner is authorized to charge the above-named deposit account for any fees required pursuant to C.F.R. §§ 1.17(p) or 1.17(i)(1).

KIMURA_aet al. Serial No. 09/890,160

Respectfully submitted.

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